



C H R I S T M A S
2024
L U N C H
M E N U

11.30am-3pm



STARTERS

Roasted Root Vegetable Soup

with Stilton Cheese and Crispy Sage, served with a Warm Mini Loaf

Hot Smoked Salmon & Hash Brown Hotpot

topped with a Poached Egg and Hollandaise Sauce

Heritage Beetroot, Fennel, and Orange Salad

drizzled with a Mustard Vinaigrette

MAIN COURSES

Turkey Burger

with Tomato, Red Onion, Lettuce, Herbed Sour Cream, Cranberry Sauce, and Chipolata, served with Potatoes

Slow-Cooked Beef Bourguignon

with New Potatoes and Carrots in a Rich Red Wine Sauce

Spinach and Ricotta Tortellini

in a Tomato and Sweet Basil Sauce

DESSERTS

Sticky Toffee Pudding

served with Vanilla Ice Cream and Salted Caramel Sauce

Traditional Christmas Pudding

served with Warm Vanilla Custard

Madagascan Vanilla Cheesecake

served with Honeycomb Ice Cream & Fudge

2 COURSES £24 | 3 COURSES £29

A 12.5% service charge will be added to the final bill, which is shared amongst the entire J&F team. These menus apply to parties of 6 or more. To secure your reservation, a £10 per person deposit is required. Please submit your pre-order at least 2 weeks prior to the event.

Please inform us of any allergies or intolerances. While we do our best to accommodate, our dishes may contain traces of allergens and are not guaranteed to be nut-free. Dishes can be adjusted to suit dietary requirements and allergies.



CHRISTMAS
2024
DINNER
MENU FROM 5pm



STARTERS

Roasted Root Vegetable Soup

with Stilton Cheese and Crispy Sage, served with a Warm Mini Loaf

Trio of Salmon

with Horseradish, Capers and Toasted Bread

Heritage Beetroot, Fennel, and Orange Salad

drizzled with a Mustard Vinaigrette

Chicken and Bacon Terrine

served with a Tomato Chutney and Toasted Brioche

MAIN COURSES

Turkey & Bacon Ballotine

served with Rich Gravy, Roast Potatoes, Braised Red Cabbage, Brussels Sprouts, Glazed Carrots, and a Red Wine Jus

Slow-Cooked Beef Bourguignon

with New Potatoes and Carrots in a Rich Red Wine Sauce

Spinach and Ricotta Tortellini

in a Tomato and Sweet Basil Sauce

Pan-Fried Salmon Fillet

served with Dauphinoise Potatoes, Baby Carrots, Beetroot Purée, and a Rich Tomato Compote

DESSERTS

Sticky Toffee Pudding

served with Vanilla Ice Cream and Salted Caramel Sauce

Traditional Christmas Pudding

served with Warm Vanilla Custard

Rich Dark Chocolate Mousse

with Lavender Shortbread Biscuits

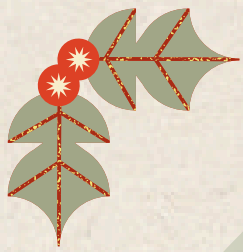
Madagascan Vanilla Cheesecake

served with Honeycomb Ice Cream and Fudge

2 COURSES £29 | 3 COURSES £34

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CELEBRATE WITH US!

INDEPENDENT,
AUTHENTIC, COSY,
PERSONAL

THE OFFER:

- Book your party between September & October.
- Pay a deposit by 31st October to secure your space.
- Receive a £50 voucher and bottle of prosecco or house wine to redeem in 2025
- For further T's and C's contact us

